

WINERIES AND BREWERIES DEVELOPMENTS

WINERY v CELLAR DOOR

Wineries produce wine and other beverages from grapes, which may be grown on the same site, or may be brought in from another site. The site where grapes are grown is called a vineyard.

A 'cellar door' is a venue on the winery or vineyard site, which is open to the public at certain times for wine sales, and often for wine tasting.



WHAT IS A BREWERY?

Breweries produce beer from barley, hops and other raw products. Like a cellar door, a brewery may also be partly open to the public for sales and tastings.



WHAT APPROVALS ARE NEEDED ... AND WHY

In order to protect the environment, public health, and nearby residents, it is important that the Shire determines whether sanitary facilities and effluent disposal systems are adequate, whether processing water is safe, that buildings and works comply with the Building Regulations & Building Code of Australia, and that there is sufficient car parking for visitors and staff.

Importantly, the Shire will also need to consider the risk of noise, additional traffic or any other nuisance to nearby residents, and that operators and visitors will be safe from bushfire threat, since many such businesses are located in high bushfire threat areas.



The following pages outline the Shire's approval requirements.



Operators will also need to obtain a licence from the 'Racing, Gaming and Liquor' section of the Department of local Government, Sport and Cultural Industries, and are encouraged to seek advice on licencing requirements in the first instance - see [RGL Information](#).

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THE FOLLOWING APPROVALS ARE REQUIRED, AND THE INFORMATION LISTED IS IN ADDITION TO THE DOCUMENTATION REQUIRED ON THE APPLICATION CHECKLIST:

APPROVALS REQUIRED	SHIRE DEPARTMENT	ADDITIONAL INFORMATION NEEDED	NOTES
Development Approval	Planning	<ul style="list-style-type: none"> • Vehicle access and parking • Operational details (hours, staffing, food, etc.) • Capacity and seating proposed • Bushfire Attack Level (BAL) assessment and Bushfire Management Plan where the lot is in a designated Bushfire Prone Area 	<p>Development Approval ('DA') which is planning consent must be obtained from the Shire of Dardanup for commercial viticulture, winery, brewery and/or cellar door sales.</p> <p>For more information, read the information sheets 'Development Application Guide' and 'Bushfire Prone Areas' (links) on the Shire's website or at the Shire offices.</p>
Food Approval	Health	<ul style="list-style-type: none"> • Details of all food (including beverage) activities occurring on site 	<p>The food business must be Registered with the appropriate Council, and the premises approved by Shire of Dardanup Environmental Health Officers.</p> <ul style="list-style-type: none"> • The premises must conform to the requirements of the Food Act 2008, and the Australia New Zealand Food Standards Code. • The premises must be supplied with potable water that complies with the Australian Drinking Water Guidelines 2004. <p>☞ If the winery is expected to produce more than 350KL of wine a year, the operator must advise the Department of Water and Environment Regulation (DWER).</p>

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APPROVALS REQUIRED	SHIRE DEPARTMENT	ADDITIONAL INFORMATION NEEDED	NOTES
Application to Construct or Install an Apparatus for the Treatment of Sewerage	Health	<ul style="list-style-type: none"> Type of effluent disposal system proposed Source and volume of effluent. Wastewater volumes calculated in accordance with the 'Effluent Management Guidelines for Australian Wineries and Distilleries – 1998' (Department of Agriculture and Water Resources). – I have not been able to find this resource Site Plan: The type, dimensions and location of effluent disposal systems, and winery and brewery wastewater systems, in relation to existing and proposed buildings, boundaries and outbuildings (setback distances). Details of soil types; <p>Nutrient retention capabilities of soil via 'Soil Analysis Report for Phosphorus Retention Index' for development in sewerage sensitive areas.</p>	<p>Sewage Disposal</p> <p>Effluent Disposal must comply with the Government Sewerage Policy where Development Approval is required for the activity, and with relevant Health legislation.</p> <p>Wastewater treatment and disposal systems for commercial developments must be approved by the Department of Health, Environmental Health Directorate.</p> <p>Design of effluent disposal systems is expected to be based in AS/NZS 1547.</p> <p>Effluent From Brewing And Wine Making Process</p> <ul style="list-style-type: none"> The potential for odours, nuisance or hazards will determine the treatment process adopted. The design of winery and brewery wastewater treatment systems must be based on the Water Quality Protection Note 73 – Wineries and Distilleries (Department of Water and Environmental Regulation). The size of the effluent disposal system must be determined based on the volume of effluent to be treated and disposed-of.
Public Building Approval	Health	N/A for a Cellar Door that is solely for sale of wine by the bottle (no onsite consumption)	Public Building Approval will be needed if a Cellar Door offers sales by the glass/consumption on site (other than tastings only), hosting organised tours, events, entertainment or promotions, or food, as these typically involve longer visits than just wine bottle sales.
Building Permit	Building	<ul style="list-style-type: none"> Wheelchair accessible access must be available to a cellar door or brewery sales areas. Where toilets are provided to the public, separate or combined accessible toilet facilities must be provided. 	A Building Permit must be obtained from the Shire of Dardanup prior to any construction, alterations or additions to any building. Include a Change Of Use/Building class/ subclass for winery, brewery or cellar door, when toilets are needed.